technical specification

# NOVATION® 2600 34121100

NOVATION® 2600 functional native starch is a waxy corn starch that is recommended for low to moderate temperature and shear food processing at a neutral pH. NOVATION® 2600 functional native starch is made by a revolutionary technology that results in properties similar to modified starches while meeting clean labeling criteria. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

## Chemical and Physical Properties

| | Min. | Max. |
|---|---|---|
| Moisture, % | - | 15.0 |
| pH (20% w/w slurry) | 5.0 | 6.5 |
| Viscosity (CML-M105P) | | |
| End, MVU | 400 | 750 |

## Physical Appearance

| | Typical |
|---|---|
| Color | Off-White to Cream |
| Form | Fine Powder |

## Screen Test

| | Typical |
|---|---|
| % thru U.S.S. #100 | >95 |
| % thru U.S.S. #200 | >85 |

## Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

| | n | c | m | M |
|---|---|---|---|---|
| Total Plate Count/g | 5 | 3 | 3,500 | 10,000 |
| Yeast/g | 5 | 3 | 200 | 1,000 |
| Mold/g | 5 | 3 | 200 | 1,000 |
| Enterobacteriaceae | 5 | 3 | 10 | 100 |

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

| | |
|---|---|
| *E. coli* | Negative |
| *Salmonella* | Negative |

## Nutritional Data/100 g

| | Typical |
|---|---|
| Calories | 354 |
| Calories from fat | 0 |
| Total Fat, g | <0.1* |
| Cholesterol, mg | 0 |
| Sodium, mg | 16 |
| Total Carbohydrate, g | 88.3 |
| Dietary Fiber, g | 0 |
| Total Sugars, g | 0 |
| Added Sugars, g | 0 |
| Other Carbohydrate, g | 88.3 |
| Protein, g | 0.1 |
| Vitamin D, mcg | 0 |
| Calcium mg | 21 |
| Iron, mg | <0.2* |
| Potassium, mg | <10* |
| Ash, g | <0.1* |

* Not present at level of quantification.

## Certification

Kosher pareve
Halal

## Packaging and Storage

NOVATION® 2600 functional native starch is packaged in multi ply kraft paper bags.
NOVATION® 2600 functional native starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

## Shelf Life

The best before date for NOVATION® 2600 functional native starch is 24 months from the date of manufacture.

## Regulatory Data

| | |
|---|---|
| Source | Waxy Corn (TRUETRACE® IP) |
| CAS No. | 9037-22-3 |

### United States

Meets FCC (Food Chemical Codex) requirements.

| | |
|---|---|
| Labeling | Corn Starch |

### Canada

| | |
|---|---|
| Standard of Identity | FCSD, Volume 12 – 12.1.9 Corn Starch |
| Labeling | Corn Starch |

## Features and Benefits

NOVATION® 2600 functional native starch has moderate process tolerance. It performs in food processes where traditional native starches cannot be used because of excessive heat and shear. NOVATION® 2600 functional native starch is compatible in the same food processes where modified starches are currently used. No special preparation or equipment is needed to use this starch. When NOVATION® 2600 functional native starch is cooked, it imparts a smooth, short, heavy bodied texture and does not set to a gel. The textural properties closely resemble modified starches; therefore, only minor adjustments in formulation should be necessary to replace modified starches in most food systems. NOVATION® 2600 functional native starch has a bland flavor and a unique flavor release in some food systems. The flavors of the food systems formulated with NOVATION® 2600 functional native starch are brighter and have greater intensity when compared to the same systems formulated with some modified starches.
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